

Amendments to the Specification

Please amend the paragraph [0021] of the specification as follows:

[0021] The inlet opening 50 is closed on the inside of the frying drum 20 by a flap 57 that can be swiveled by means of a hinge (not shown). The flap can be kept in its closed position by means of spring pressure, for example. The inlet opening 50 is opened by new portions descending through the transportation pipe 14 that push the flap 57 upwards. After the portion has passed, the flap returns to its closed position. The flap 57 assures that no oxygen can enter the frying drum in case the frying fat should catch fire. In normal operation, on the other hand, the flap 57 prevents evaporated frying fat from rising in the direction of the storage container 12. The prolongation 54 of the conveyor chute 23 is covered by a closure 56 having a U-shape similar to the cross section of the conveyor chute 23. Depending on its actual size, the closure 56 may either cover the prolongation 54 or swivel into it, so that the downstream end (front face) of the prolongation 54 and the longitudinal open surface of the prolongation 54 are closed. The closure 56 is hinged to the downstream end face of the discharge drum 21 that is passed by the conveyor chute 23. It is opened and closed by a drive (not shown) that may be operated by electric, hydraulic or pneumatic means. The closure 56 is opened when fried material is removed from the discharge drum, otherwise the prolongation remains closed. The closure 56 makes it impossible for evaporated frying fat to escape from the frying drum 20 into the environment via the discharge drum 21; the closure 56 also prevents material being placed in the frying fat from outside and, in the event of fire, the entry of oxygen. In the discharge

pipe 39 there is arranged a valve 58 that remains open in normal operation, but automatically closes if a fire should break out, so that the oxygen supply via the discharge pipe will become interrupted.